

## CLAIMS

1. Method for separating and extracting cartilages of avian origin, characterized in that the cartilages 5 are separated and extracted from ground poultry skeletons by a flow of edible liquid circulating in a separating vessel.

2. Process according to claim 1, characterized in that the flow of edible liquid circulating in a 10 separating vessel has an ascending vertical component.

3. Process according to claim 1, characterized in that the separating liquid is water or an edible brine.

*Sub A1* 4. Process according to one of claims 1 to 3, characterized in that the skeletons are ground until a 15 mean particle size of less than about 1 centimeter is obtained.

*Sub A2* 5. Cartilages of avian origin which are obtained according to one of claims 1 to 4.

6. Active ingredients, in particular collagens, 20 hexosamines and glycosaminoglycans, extracted from cartilages of avian origin according to claim 5.